



2022 Pinot Noir

Plowbuster is a classic Oregon pinot noir, emphasizing volcanic terroir and sustainable farming. Reasonably priced for a great match with your Wednesday night chops on the grill, or a glass at the local bistro. The fruit sources vary with the vintage, but the style is always approachable, soft, aromatic and above all . . . Pinot Noir.

Weather: We escaped a severe mid-April frost with minimal damage. A cool, rainy spring resulted in late bloom, but exceptional set. Extended dry sunny fall conditions delayed harvest until September 30th, finishing October 9th.

Vinification: The grapes were destemmed to small fermenters and punched down by hand. Most fermenters were pressed at dryness. No racking was necessary, with the wine aging sur lie and aged in French oak for 10 months.

Tasting Notes: A very complex rendition of Willamette Valley pinot noir, with juicy finishing acidity, balanced tannins and a hint of oak. Red berry and spice on the nose, with long tannins on the finish. The multiple clones grown in the volcanic soils of the Chehalem Mountains and Eola Hills vineyards bring pleasing complexity.

Alcohol: 13.4%

pH: 3.65

Acidity: 5.4 g/L

Bottled: July 18, 2023

Cases Produced: 2,400